



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

Routine Food

Isaiah Family Restaurant, LLC
Isaiah Family Restaurant
7272 N 76th St
Milwaukee, WI

5/27/2008

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Code Number	Description of Violation	Correct By
3-501.17	Several potentially hazardous ready-to-eat food items in the walk in cooler were not properly date marked. Ready-to-eat potentially hazardous food held for more than 24 hours must clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded. Properly date mark all potentially hazardous, ready-to-eat food items.	5/27/2008
4-601.11	There is an accumulation of old soda syrup and also an accumulation of what appears to be mold in the nozzles of the soda dispensers. These nozzles must be cleaned as often as necessary to prevent accumulation of soda syrup or mold. Clean and maintain clean the nozzles.	5/27/2008



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6-201.11 A new grease trap is installed underneath the warewash sinks and the tiles around the grease trap are missing. Repair the missing tile area with new tiles and ensure that the floor is smooth and cleanable. Additionally, apply caulk around the base of the grease trap so that it completely seals the junction between the grease trap and the floor. Apply the caulk in a manner that is smooth and cleanable. 5/27/2008

Notes:

Send in for the State issued Certified Food Manager Certificate. It will be a brown/tan colored certificate.

Repair the soap dispensers so that they function as designed.

Caulk the junction of the food preparation sink and the splash guard. Ensure that food grade caulk is used and that it is applied in a manner that is smooth and cleanable.

The light in the upright freezer is not properly shielded. Install a cover/light shield for the lighting unit or replace the bulb with one that is coated to shield food from glass in the case that the bulb breaks or shatters.

Potentially hazardous food must be cooled from 135F to 41F degrees in less than 6 hours provided the food is cooled from 135F to 70F degrees in the first 2 hours. Ensure that employees understand this concept and can document when the food was cooked, when it reached 135F degrees, when the food reached 70F degrees, and when the food product reached 41F degrees.

On 5/27/2008, I served these orders upon Isaiah Family Restaurant, LLC by leaving this report with

Inspector Signature (Inspector ID:66)

Operator Signature